

PARISIAN COFFEE CAKE

CAKE

- ¾ cup butter
- 1½ cups regular sugar
- ¼ cup brown sugar
- 3 large eggs
- 2 teaspoon almond extract
- 2½ teaspoon baking powder
- 1 teaspoon salt
- 3¾ cups flour
- ¾ cup sour cream
- 1¼ cups whole milk

FILLING

- ½ cup brown sugar
- ¼ cup Parisian spice blend

TOPPING

- 1 cup sugar
- 1½ cups flour
- ¼ teaspoon salt
- 2 tablespoon Parisian spice blend
- 6 tablespoon melted butter

1. Preheat oven to 375°F. Beat butter and sugars until light and fluffy. Add eggs, beat well. Combine dry ingredients and add to butter mixture alternately with sour cream



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and milk. Pour half of batter into greased 9-inch springform pan. Sprinkle with brown sugar and Parisian spice blend. Top with remaining batter.

2. Combine topping ingredients and blend until streusel forms. Sprinkle streusel over batter. Bake 45 minutes or until done. Cool. Remove from pan.



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